
	<b>Chicago Department of Public Health</b> <b>Food Protection Division</b> <b>Food Establishment Inspection Report</b> <b>Form – 1410</b>	
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A/P Lic. #: 1893331	Inspection #: 1353660	Re-Inspection #: 1353509	Date of Previous Inspection: 07/05/2013	Risk: High (Category 1) 07/08/2013
Sanitarian Badge #: 327	Supv. Badge #: 310	Date of Inspection: 07/15/2013	Insp. Type: Suspected Food Poisoning Re-inspection	SR #: 13-00846067
		Time Started: 10:45 AM	Time Completed: 01:45 PM	Result: Fail

Business Name (DBA) FOX & OBEL	Business Address 401 E ILLINOIS ST	Zip Code 60611	Fire #
Location on Site 1st Floor	Business Telephone # (312) 410-7301	Certified Manager Mark Nieuwenhuis	Certificate # hwc-102267
		Certified Type City of Chicago	Expiration Date 10/11/2016

Illinois law requires that the individual performing your inspection is tested and certified or works under the direct supervision of a state certified, registered, Environmental Health Sanitarian.

Violation #	Correct By
14	PREVIOUS SERIOUS VIOLATION FROM REPORT #1353509 ON 7/5/13 NOT CORRECTED:  18/01 - OBSERVED LIVE FRUIT FLIES THROUGHOUT THE MAIN PREP KITCHEN. OVER 200 LIVE FRUIT FLIES WERE OBSERVED ON THE WALLS, CEILING AND EQUIPMENT IN THE FOOD PREP AREAS. ALSO, APPROXIMATELY 30 LIVE COCKROACHES WERE OBSERVED ON THE WALL OF THE PREP AREA BEHIND THE COOKING EQUIPMENT AND WALL AND FLOOR OF THE BAKERY PREP AREA. ADDITIONAL PEST CONTROL SERVICE IS NEEDED TO MINIMIZE OR ELIMINATE THE PEST ACTIVITY.  CRITICAL VIOLATION 7-42-090.
18	SEE VIOLATION #14.
32	REPLACE THE STAINED CUTTING BOARDS ALONG THE PREP LINE. REPLACE THE TORN DOOR GASKETS INSIDE OF THE BAKERY PREP COOLER. OBSERVED A MISSING DOOR FOR THE PASTRY DISPLAY CASE IN THE RETAIL AREA. MUST REPLACE.
33	DETAIL CLEAN THE EXTERIOR OF ALL COOKING EQUIPMENT WITH FOOD DEBRIS AND GREASE. DETAIL CLEAN THE INTERIOR OF ALL PREP COOLERS WITH FOOD DEBRIS. CLEAN ALL PREP TABLES, FOOD STORAGE CONTAINERS AND STORAGE SHELVES THROUGHOUT THE PREP AREAS. CLEAN DUST FROM WIRES AND CABLES ABOVE THE PREP LINE COOLERS.
34	MUST REGROUT THE FLOORS IN THE DISHWASH AREA, PREP LINE, MOP SINK AND BAKERY AREA. DETAIL CLEAN ALL FLOOR DRAINS IN THE PREP AREAS TO ELIMINATE PEST HARBORAGE. ELIMINATE ALL STANDING WATER IN THE DISHWASHING ROOM. DETAIL CLEAN THE FLOORS OF THE WALK-IN FREEZER AND WALK-IN COOLERS. DETAIL CLEAN THE GREASE ON THE FLOOR UNDER THE COOKING EQUIPMENT. DETAIL CLEAN THE FLOOR THROUGHOUT THE FOOD PREP AREAS.
35	DETAIL CLEAN THE WALLS AND CEILING TILES THROUGHOUT THE PREP AREA. REPLACE BADLY STAINED CEILING TILES AROUND THE BAKERY OVEN. MUST SEAL ANY OPENINGS IN THE WALLS OF THE PREP AREAS.
36	MUST PROVIDE ADEQUATE LIGHTING INSIDE OF THE BAKERY FREEZER.
38	OBSERVED A VACUUM PACKAGING MACHINE IN THE MEAT DEPARTMENT CUTTING ROOM. MANAGEMENT INSTRUCTED NOT TO USE WITHOUT A HACCP PROGRAM THAT HAS BEEN SUBMITTED AND APPROVED BY CDPH. MACHINE TAGGED HELD FOR INSPECTION. REPAIR THE LEFT HANDSINK IN THE MEN'S CUSTOMER WASHROOM.
40	MUST PROVIDE THERMOMETERS INSIDE OF ALL PREP COOLERS.


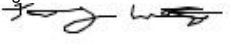
Correction #	Corrected On

#### Inspection Comments

ON PREMISES FOR A REINSPECTION. SUPERVISOR NOTIFIED OF CRITICAL VIOLATION OBSERVED UPON THE REINSPECTION. SUPERVISOR ONSITE TO ASSIST. PREMISES IS ORDERED CLOSED IMMEDIATELY BY CDPH DUE TO A PREVIOUS SERIOUS VIOLATION WHICH WAS NOT CORRECTED BY THE REINSPECTION DATE. OFFICE AND POLICE DEPARTMENT NOTIFIED. AFTER ALL VIOLATIONS HAVE BEEN CORRECTED, FAX A REINSPECTION REQUEST LETTER TO (312) 746-4240 OR EMAIL IT TO [cdphfood@cityofchicago.org](mailto:cdphfood@cityofchicago.org)

COURT DATE 8/29/13 AT 10AM AT 400 WEST SUPERIOR, ROOM 112.

**7-42-070 REINSPECTION FEE:** A \$50 re-inspection fee shall be assessed against the Licensee of any establishment for each inspection conducted by the Department of Public Health to address a violation previously identified by the Department.

Sanitarian Signature 	Report Discussed Title With: PATRICK MCCARTHY	Signature 	Date 07/15/2013
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Form LG 1410 - Revised: CL-3-06